

OPERATIONAL PROCEDURES FOR MOBILE SUPPORT UNITS (MSU)

Attach to form "Operational Procedures For Mobile Food Facilities"

1. Describe how food supplies, including ice, will be transported on the MSU. _____

2. Describe the equipment that will be used on the MSU to maintain proper temperatures while transporting potentially hazardous foods. Equipment must be pre-approved. _____

3. Describe the method of protecting food from contamination during transport on the MSU. _____

4. Describe how potable water hoses will be maintained free from contamination on the MSU. _____

5. Describe how and where the MSU potable water tanks will be filled. _____

6. Describe how and where the MSU wastewater tanks will be emptied. _____

7. Describe how the MSU will be cleaned and sanitized. _____

8. Describe how the MSU will be transported and maintained in a sanitary condition. _____

9. I hereby certify under penalty of perjury that the above information is true and correct, that I have read and understand the "Mobile Food Facilities Requirements" handout, and that I will operate my food facility in compliance with the requirements set forth in the California Health and Safety Code, California Retail Food Code §113700-114437.

Signature

Date